

## Arrival Canapes & Nibbles

### The Yorkshire Canape Collection

Mini Yorkshire Puddings Filled with Rare Roast Beef & Horseradish Cream

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Mini Fish & Chips Served with Homemade Tartare Sauce

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Mini Yorkshire Fish Cakes Topped with Pea Puree

~

Whitby Crab & Dill Crème Fraiche Blini

~

Mini Sausages with a Henderson's Glaze

~

Broad Bean & Yorkshire Blue Mousse Bruschetta

~

Mini Yorkshire Puddings Filled with Caramelised Onions

~

Mini Toad in the Hole

### English Classics

Rosemary Roasted Chicken Skewers with a Lemon Mayo

~

Ham Hock Roulade En Croute with Homemade Piccalilli

~

Loin of Lamb with a Minted Pea Puree

~

Slow Cooked Pork Belly Bites with a Sage & Apple Puree

~

Home cured Gradvalax Blini with Horseradish Cream

~

Mini Traditional Scotch Egg

~

Mini Mince Beef Pasties

~

Asparagus & Red Pepper Bundles with a Hollandaise Dip

### World Inspired

Slow Cooked Chinese Duck on a Bed of Rice Noodles & Oyster Sauce

~

Mini Lamb Koftas with Minted Yoghurt Dip

~

Mini Hot Dog with American Mustard & Onion Chutney

~

Thai Fishcakes with Sweet Chilli Dip

~

Seared Scallops on a Chorizo Blini topped with a Cauliflower Puree

~

Seared Tuna with an Olive Tapenade

~

Cranberry & Brie Tartlet

~

Wild Mushroom & Thyme Parcels

~

Hummus & Caramelised Onion Crostini

3 Canapes £5.95/ 4 Canapes £7.95/ 5 Canapes £9.95

### Nibbles

Selection of Yorkshire Crisps

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Selection of Yorkshire Popcorns

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Homemade Pork Scratchings

£5.95 a head

## Starters

### The Best of Yorkshire

Tian of Whitby Crab & Smoked Trout	£9.95
~	
Roast Field Mushroom Filled with Dry Cured Bacon & Yorkshire Blue Cheese	£7.95
~	
Wensleydale & Spring Onion Parfait with a Waldorf Chutney	£7.95
~	
Yorkshire Blue Mousse with a Poached Pear Relish	£7.95
~	
Yorkshire Fishcakes with Minted Pea Puree	£8.95
~	
Toad in the Hole with Rich Gravy	£7.95
~	
Wensleydale & Herb Tartlet with Rhubarb Chutney	£7.95

### The Best of British

English Asparagus Topped with a Poached Egg and Finished with a Stilton Crumb	£8.95
~	
Pea & Mint Panna Cota with a Spring Onion & Pea Salsa	£7.95
~	
Roasted Heritage Beetroot on a Red Onion & Herb Crouton Salad	£7.95
~	
Smoked Cheddar & Leek Tartlet with a Red Pepper Marmalade	£7.95
~	
Homemade Black Pudding Scotch Egg on a Crispy Bacon Salad	£8.95
~	
Ham Hock Terrine with Homemade Piccalilli & Melba Toast	£8.95
~	
Tartare of Beef, with Grated Horseradish on a Micro Herb Salad	£8.95

### The Best of the Rest

Heritage Tomatoes, Quinoa Breaded Camembert & a Balsamic Reduction	£9.95
~	
Parmesan Mousse with a Parmesan Crisp	£8.95
~	
Hummus Fritters with a Spiced Tomato Jam	£7.95
~	
Red Pepper Bavarois with a Tuscan Bread Salad	£7.95
~	
Chicken Liver Parfait with Plum Chutney and Melba Toast	£7.95
~	
Slow Cooked Chinese Spiced Belly Pork on a bed of Soy Noodles	£8.95
~	
Ceviche of Scallop with a Chilli & Lime Salsa	£10.95
~	
Delice of Teriyaki Salmon with a Spring Onion & Cucumber Salad and a Sweet Chilli Dressing	£8.95

## Main Courses

### Yorkshire's Finest

Rack of Wortley Farm Lamb Served with Rosemary Infused Mash, Fine Beans and a Cooking Liquor  
£29.95

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Haunch of Round Green Farm Venison Served on a bed of Braised Red Cabbage with a Potato Rosti  
£29.95

~

Steak and Brown Cow Ale Pie, Wholegrain Mustard Mashed Potatoes, Mushy Peas & Henderson's Relish  
£18.50

~

Roast Chicken Supreme Stuffed with Wensleydale & Spinach, served with a Fondant Potato, Tender Stem Broccoli & a Green Herb Salsa  
£18.50

~

Slow Roast Belly Pork, Bubble and Squeak Potato Cake, Glazed Apple & a Sage and Cider Sauce  
£19.95

~

Loin of Whitby Landed Cod on a Bed of Bacon Lardons, Sautéed Onions & Fondant Potato  
£21.95

~

Barnsley Chop, with Dauphinoise Potatoes, Glazed Heritage Carrots and a Mint & Redcurrant Jus  
£29.95

### The Best of British

28 Day Aged Fillet of Beef, Braised Shallots, Baby Carrots, Blackberry Jelly & a Madeira Jus  
£29.95

~

Slow Cooked Brisket of Beef, Horseradish Mash, Diced Root Vegetables in a Cooking Liquor  
£20.50

~

Roast Lamb Rump with Parmentiere Potatoes, Braised Red Onions and a Rosemary Jus  
£22.50

~

Noisette of Lamb, on a Bed of Watercress, Dauphinoise Potatoes and a Cranberry & Redcurrant Reduction  
£29.95

~

Slow Roasted Lamb Shank served with Root Vegetable Mash, Green Beans & a Cooking Reduction  
£20.50

~

Roast Loin of Pork, Black Pudding Mashed Potato and a Bramley Apple Puree  
£19.95

~

Supreme of Chicken Stuffed with Sage & Onion with a Fondant Potato, Roasted Carrots & a Chicken Jus  
£18.50

~

Breast of Chicken Wrapped in Pancetta on a Bed of Vegetable Tagliatelle & a Tarragon Cream  
£18.50

~

Gressingham Duck Breast served on a Smoked Bacon Potato Cake, Braised Red Cabbage & a Rich Port Sauce  
£22.50

~

Oven Baked Salmon Fillet, Parsley New Potato Cake, Pea Puree and a Herb Oil  
£18.50

~

Oven Baked Cod on a Pea & Parmesan Risotto Topped with Rocket and Watercress and Finished with a Horseradish Cream  
£21.95

~

Pan Fried Fillet of Seabass Served with Ratatouille, Buttered New Potatoes & a Herb Oil  
£21.95

### Vegetarian Main Course Options

Wild Mushroom & Thyme Parcel

~

Hearty Italian Five Bean Cassoulet

~

Broccoli & Yorkshire Blue Pie

~

Lemon & Asparagus Risotto

~

Moroccan Chickpea Tagine Served with Homemade Beetroot Flatbread

~

Roast Pepper & Goats Cheese Tian

~

Sweet Potato Gnocchi Served with a Rosemary & Walnut Butter

~

Homemade Falafel Served with Wild Rice, Cool Riata and a Warm Pitta Bread

~

Halloumi & Pesto Stuffed Aubergine on a Bed of Mixed Leaf

~

Pea & Mint Arancini on a Pea & Broadbean Salad

## Sharing Platters

Our sharing platters are a great way to create an informal atmosphere and encourage your guests to interact as the dishes are passed around the table. They naturally create a relaxed dining experience and a meal to remember.

### Starters- chose one platter for each table to share

Selection of Warm Bread, Olives & Dipping Oils

£6.95 per person

~

Selection of Warm Bread & Dipping Oils  
Homemade Creamy Chicken Liver Parfait  
Homemade Paprika Hummus

£7.95 per person

~

Selection of Warm Bread  
Platter of Chorizo, Salami & Herb Chicken  
Marinated Olives  
Basil Roasted Mediterranean Vegetables

£8.95 per person

~

Selection of Warm Bread  
Whole Baked Camembert with Plum Chutney

£9.95 per person

~

Selection of Warm Bread  
Smoked Salmon  
Smoked Fish Pate  
Wild Mushroom Pate

£8.95 per person

### Sharing Platter Mains- Your choice of 2 meats and accompaniments served to each table

Lemon, Asparagus & Cracked Black Pepper Chicken

~

Whole "Sheffield Honey" Glazed Ham

~

Slow Roasted Garlic & Rosemary Lamb

~

Wholegrain Mustard Marinated Sirloin of Beef

~

Aromatic Chinese Pork Belly

~

Harrisa Roast Side of Salmon

~

Mediterranean Vegetable Fougas

~

Rib of Beef on the Bone

~

Slow Roasted Brisket of Beef

~

Roasted Loin of Pork

~

Butter Roasted Turkey

Served with a choice of

Buttered New Potatoes, Herb Roasted Potatoes or Garlic Parmentiere Potatoes

~

Wild Rice, Moroccan Spiced Cous Cous or Honey Roasted Root Vegetables

~

And a Choice of a Salad from Coleslaw, Garden Salad, Mediterranean Vegetable Pasta Salad or Classic Greek Salad

£25.00 per person

## Desserts

### A Taste of Yorkshire Tradition

Yorkshire Parkin with Ginger Custard

~

Lemon Curd Tart with Chantilly Cream

~

Rhubarb, Ginger & Apple Crumble with Freshly Made Custard

~

Treacle Tart with a Whipped Cream

~

Bakewell Tart with Vanilla Cream

### English Classics

Classic Apple Crumble with Homemade Custard

~

Sticky Toffee Pudding with Toffee Sauce

~

Poached Pear with a Gingerbread Cream

~

Rich Chocolate & Cherry Brownie with an Orange Crème Fraiche

~

Yorkshire Berry Mess- a Mix of Poached Berries, Homemade Meringue & Vanilla Cream

~

Duo of Chocolate Mousse with a Chocolate Chip Cookie

~

Pimms Jelly Topped with Mint Cream & Served in Individual Jam Jars

### Internationally Inspired

New York Cheesecake with Berry Compote

~

Strawberry & Prosecco Jelly Served in Champagne Flutes

~

Lemon & Lime Cheesecake with Citrus Marmalade

~

White Chocolate & Orange Crème Brulee with a Shortbread Biscuit

~

Lemon Posset with Lemon Biscuit Thins

~

Coffee Crème Brulee with Cinnamon Shortbread

~

Chocolate Torte with Raspberry Coulis

~

Dark Chocolate Cheesecake with a White Chocolate Sauce

~

Hot Balsamic Strawberries Served in a Brandy Snap Basket Finished with Homemade Biscotti

~

Raspberry Mille Feuille, Raspberry Jelly & Raspberry Compote

All Desserts £6.95

### Traditional Afternoon Tea

Select a choice of 4 sandwich fillings & 3 desserts.  
All to be served with freshly brewed Yorkshire Tea & Coffee.

### Finger Sandwiches

Smoked Salmon with a Black Pepper & Lemon Cream Cheese  
Cucumber with Dill Crème Fraiche  
Honey Roasted Ham with English mustard  
Tuna Mayonnaise  
Slow Cooked Chicken with Cajun Mayonnaise  
Cheese and Homemade Chutney  
Rare Roast Beef and Horseradish  
Roast Mediterranean Vegetable & Goats Cheese  
Carrot Hummus  
Egg Mayonnaise

### Cakes & Desserts

Mini Fruit Scones with Clotted Cream & Jam  
Mini Victoria Sponge  
Coconut Macarons  
Mini Lemon Meringues  
Chocolate Dipped Strawberries  
Fruit Tarts  
Mini Lemon Drizzle Cake  
Mini Carrot Cake  
Baby Chocolate Cake  
Shortbread Biscuits  
Mini Chocolate Chip Cookies  
Chocolate Brownie  
Flapjack  
Wensleydale & Sage Scones with Butter

£15.00

### Classic British Picnic Menu

Our Picnic Menu Can be served as a buffet or as platters on each of your tables

"Sheffield Honey" Glazed Ham  
Mature English Cheddar with Jars of Homemade Chutney  
Homemade Sausage Rolls  
Black Pudding Scotch Eggs  
Smoked Fish Pate  
Cheese & Onion Tartlets  
Pickled Onions  
Crusty Bread & English Butter  
Mini Scones with Clotted Cream & Jam  
Strawberries & Cream

£15.00

### From The Carvery

A Choice of Two of the Following Main Course Options:

Roast Loin of Pork  
~  
Roast Sirloin of Beef  
~  
Honey Glazed Ham  
~  
Roast Turkey  
~  
Spicy Five Bean Roast

All served with New Potatoes, Roast Potatoes, Fresh Seasonal Vegetables, Yorkshire Puddings, Sage & Onion Stuffing and a Rich Gravy

£25.00



## Street Food Inspired Menu

A Choice of Two of the Following Main Course Options:

Lamb Rogan Josh

~

Spicy Beef Chilli Con Carne

~

Beef Stroganoff

~

Moroccan Lamb Tagine

~

Chicken Korma

~

Spicy Pulled Pork

~

Lamb Kofta Skewers

~

Thai Green Spring Vegetable Curry

~

Aubergine & lentil Curry

~

Chickpea Falafel

~

Served with Wild Rice or Cous Cous,

Fresh Seasonal Salads

Warm Naan Breads & Tortilla Wraps

£22.50

## BBQ Menu

Select Three Meat or Veggie Options to be served with chef's selection of seasonal salads & breads

### Meat options

6oz Hand Pressed Rump Steak Burgers served with Henderson's Onions  
Premium Cumberland Sausage served with Apple & Sage Sauce  
Cajun Chicken Fillet with Coriander Mayonnaise  
Lamb Kofta Burger with Mint Dressing  
Ginger Pork & Vegetable Kebab with a Honey & Lemon Dressing  
Marinated Chinese Pork Steaks  
Minute Rump Steaks with English Mustard  
Tandoori Chicken Drumsticks  
Tandoori Vegetable Kebabs with Raita  
Homemade Spicy Bean Burgers  
Homemade Asparagus & Stilton Sausage  
Chilli Cheddar Stuffed Field Mushrooms  
Tandoori Halloumi

£21.95

### Fish Options

Thai Green Curry King Prawn Skewer  
Lemon & Dill Marinated Rainbow Trout  
Herb Crusted Salmon Fillet  
Smoked Mackerel  
Chemula Red Mullet  
Salt & Pepper Sardines  
Fish Kebabs

Add an additional £1.00 per item

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Add Hot buttered new potatoes £1.00 a head

## Children's Menu

### Starters

Vegetable Dippers with Dip

~

Fish Goujons with Tomato Dip

~

Mozzarella Sticks with a Tomato Dip

~

Tomato Soup with Warm Bread

~

Cheesy Garlic Bread

~

Chicken Lollipop with a BBQ Dip

### Main Courses

Hot Dog, Chips & Beans

~

Pasta Napoli

~

Beef Meatballs with Pasta in a Tomato Sauce

~

Mini Fish & Chips with Garden Peas

~

Chicken Goujons with Chips & Peas

~

French bread Pizza, Chips & Beans

~

Sausage, Mash & Gravy

### Desserts

Chocolate Mousse

~

Fresh Fruit & Marshmallow Kebab

~

Strawberry Jelly

~

Chocolate "Flake" Fairy Cake

Main Course Only £8.95

Two Courses £11.95

Three Courses £14.95

Children are also welcome to have a smaller portion of your adult meal.

### Cheeseboard

What better way to end an evening than with a cheeseboard? Our Evening Cheeseboard is ideal for grazing throughout your evening reception.

Selection of whole British & continental cheeses  
Selection of breads including our own date bread  
Selection of artisan cheese biscuits  
A selection of Fruit  
Selection of homemade pickles and chutneys

£15.00

### Hog Roast Menu

All our hog roast packages are for a minimum of 100 adults & are available to be served from 7pm onwards.

#### Package A

Hog Roast including bread cakes, stuffing & apple sauce

£12.00

#### Package B

As above and including a selection of fresh seasonal salads and a choice of roast potatoes or potato wedges

£15.00

### Carvery Sandwiches

A choice of two of the following fillings

Roast pork with apple sauce

~

Rare roast beef and horseradish

~

Honey glazed ham and mustard

~

Roast turkey and cranberry sauce

~

Roast Chicken with sage & onion stuffing

~

Spicy Five Bean Roast with a Sweet Chilli Sauce

~

Quinoa & Chickpea Terrine with a Tomato & Chia Seed Relish

Served in bread cake and accompanied with mini roast potatoes & mini Yorkshire puddings

£15.00

### Buffet Menu

A Selection of Freshly Made Sandwiches on a Range of Fresh Bread

Served with your choice of 5 items from the following:

Vegetable Pakoras

Caramelised Onion & Goats Cheese Tart

Homemade Sausage Rolls

Mushroom & Thyme Puffs

Black Pudding Scotch Eggs

Mini Quiche Lorraine

Mini Lamb Kofta with Mint Yoghurt

Lemon & Garlic Chicken Skewers

Thai Fishcakes with Sweet Chilli Sauce

Honey Roasted Chipolatas in a Crusty Loaf

Selection of Salads

Hand Cut Chips served with Homemade Ketchup

Fresh Fruit Platter

Mini Cake Selection

£12.00